

Free-Flowing Packages

Bubbles 27

Prosecco, Mimosa, Beer, White, Rosé & Red Wine

Château Sainte Marguerite's Rosé & Cocktails 34

Château Sainte Marguerite's Symphonie Rosé, White & Red Wine, Prosecco, Beer
Bloody Mary, Mimosa, Velvet Cherry, Garden of Delights, Frosted Eden

Joseph Perrier Champagne 69

Joseph Perrier Cuvée Royale Champagne, Château Sainte Marguerite's Symphonie Rosé
Beer, Bloody Mary, Mimosa, Velvet Cherry, Garden of Delights, Frosted Eden

Two Courses 37 | Three Courses 42

Beetroot cured steelhead trout, pickled fennel, dill and mustard dressing

Smoked beef tartare, pickled shallot, 36-month-aged Parmesan

Delica squash hummus, seeds, Aleppo pepper, flatbread pb

Baked beetroot, labneh, pickled blackberries v

Prawn and caviar cruffin, whisky marie rose, citrus parsley butter

Brioche toast, maple bacon, poached eggs, 'nduja oil, hollandaise

Turkish eggs, garlic yoghurt, n'duja butter, flatbread

Grilled spatchcock chicken, gremolata, sherry vinegar sauce

Smoked salmon cruffin, lemon cream cheese, poached egg, hollandaise

Bone marrow & beef burger, smoked cheese, caramelised onion, pickles

Avocado on sourdough, poached egg, feta, chilli & lime v

Flat iron, spicy chimichurri

Heritage carrots, pistachio romesco, pomegranate molasses pb

Dark sticky chocolate cake, double cream v

French toast, blueberry compote, crème fraîche v

Almond financier, plum compote, damson sorbet pb

Hispi cabbage, miso butter v 8

Jerusalem artichokes, rosemary pb 9

Chips pb 8

Butterhead lettuce, shallot dressing v, pb 7

Purple sprouting broccoli, harissa, Marcona almonds pb 8

Tomato salad, anchovy dressing 8



v Vegetarian | pb plant based | gf Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager